

## Chicken thighs with pita, sauce and salad

- ¾ container of tirokafteri
- 700 g chicken thighs, minced
- 5 pita breads
- 1 heart of romaine lettuce, minced
- 2 tomatoes, diced
- ½ red onion, minced
- 2 avocados peeled and diced
- Juice of 1 lemon
- 1 bunch of parsley, minced



**For best result, marinate chicken the day before (step 1).**

- 1.** For the marinade, in a medium bowl, combine half of the tirokafteri and 3 tbsp. oil, stir. Add minced chicken, cover and refrigerate for at least 15 min. Add 3 tbsp. of oil into the container of the remaining tirokafteri. Stir and reserve.
- 2.** Preheat oven to 193 °C (380 °F). Lightly brush pitas with oil then cut each pita into 8 triangles. Place on a baking sheet and cook in the oven for about 5 min or until golden.
- 3.** In a large skillet, warm 2 tbsp. of oil over medium-high heat. Cook chicken until it is no longer pink throughout. Season with salt and pepper.
- 4.** Divide pita triangles on plates and garnish with lettuce, tomatoes, red onion and avocados. Add the chicken then drizzle with lemon juice, a drizzle of oil and sprinkle with parsley. Salt and pepper. Top with a spoonful of Tirokafteri and serve.



- 8 tbsp. évoilà5 extra virgin olive oil

évoilà *Bon appétit*